

## Abstract

A plurality of flat rigid supports protect flat surfaces, flexible membranes protect contoured surfaces, and intersections of these rigid and flexible surfaces form joints that protect the corners and edges of cut seafood such that the physical shape of each packaged seafood segment resembles its freshly cut shape. Cut seafood surfaces, corners, and edges protected by this supporting means avoid contact with other surfaces that may disfigure their original cut appearance. This supporting means accommodates varying seafood fillet sizes and shapes, and minimizes the unused space within the packing unit. As a result, a substantial cost savings is realized by shipping seafood fillets with the weight and volume of non-edible portions of the whole fish removed prior to shipping without compromising the quality of the delivered product.